



Happy New Year!

\$65 per person for 3 Courses

(tax and gratuity not included)

1/2 bottle Quenardel & Fils Brut Champagne \$29



Hors- d'Oeuvres

Butternut Squash Soup with Chestnuts, Shaved Fresh Truffle +10
Maine Lobster Bisque with Lobster Bits
Crispy Goat Cheese Salad with Candied Walnuts
Romaine Hearts with Fresh Grapes and Roquefort Crumble
Belgian Endive Salad, Brie and Apples
Half- Dozen Wellfleet Oysters, Mignonette Sauce
Salmon Pate and Smoked Salmon
Terrine of Foie Gras, with Brioche
Escargots Bourguignon



Entrées

Asparagus Risotto
Sea Scallops, Provençale with Baby Spinach
Roasted Halibut Fillet, Ratatouille, Champagne Beurre Blanc
Breaded Dover Sole Maxim's, Lobster Sauce +10
Duck Magret à l'Orange, Wild Rice and Brussel Sprouts
Grilled Lamb Chops, Potato Gratin
Pan Seared Veal Chop with Wild Mushroom Cream Sauce
Venison Medallions, Blueberries, Sweet Potato Fries
Beef Tenderloin Wellington



Desserts

Hazelnut Crème Brulée
Chocolate Mousse
Assorted Macarons
White Chocolate Bread Pudding
Lemon Tart
Grand Marnier Souffle +5